

Patent claims

1. A regenerated cellulose-based tubular food casing which is impregnated with smoke aroma, wherein the L* value, determined by the CIE-LAB method, of the casing has decreased due to the impregnation by no more than 5 and before stuffing is still at least 40, and in that the L* value of the casing removed from the food is changed by no more than ± 5 .
2. The food casing as claimed in claim 1, wherein its L* value after the impregnation and before stuffing has decreased by 0.1 to 2.
3. The food casing as claimed in claim 1, wherein its L* value, after removal from the food, has decreased by 0.1 to 3.
4. The food casing as claimed in claim 1 to 3, wherein the change of the a* value due to the impregnation is, before stuffing, not more than ± 5 , preferably ± 1 .
5. The food casing as claimed in one or more of claims 1 to 4, wherein the change of the b* value due to the impregnation is, before stuffing, no more than ± 5 , preferably no more than ± 1.5 .
6. The food casing as claimed in one or more of claims 1 to 5, wherein the change of the a* and b* value, after removal from the food, is no more than ± 3 , preferably no more than ± 2 .

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7. The food casing as claimed in one or more of claims 1 to 6, wherein it has a fibrous reinforcement.
- 5 8. The food casing as claimed in one or more of claims 1 to 7, wherein the fibrous reinforcement is a fibrous paper, preferably a hemp fiber paper.
- 10 9. The food casing as claimed in one or more of claims 1 to 8, wherein it is a white, cream-colored or chamois-colored casing having an L* value of more than 80, preferably more than 90.
- 15 10. The food casing as claimed in one or more of claims 1 to 9, wherein, on the inside, it additionally has an adhesion preparation.
- 20 11. The food casing as claimed in one or more of claims 1 to 10, wherein, on the inside, it additionally has a release preparation.
- 25 12. The food casing as claimed in one or more of claims 1 to 11, wherein it is finally processed, preferably in stick form as shirred stick, or in the form of sections tied off at one end.
- 30 13. A method for producing a food casing as claimed in one or more of claims 1 to 12, which comprises applying to the inside of a tubular cellulose-based food casing an impregnation liquid which comprises a smoke aroma having a weakly brown to yellow intrinsic color.
- 35 14. The use of the food casing as claimed in one or more of claims 1 to 12 as artificial sausage casing, in

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particular for raw sausage, particularly preferably
for salami, hard smoked sausage and dried sausage.